

ABSTRACT

The present invention relates to cheese compositions and methods of making cheese compositions, including methods of formulating cheese compositions. Cheese compositions of the present invention include casein protein, non-casein protein, and non-pregelatinized, modified starch. Methods of making cheese compositions according to the present invention relate to making cheese compositions that include casein protein, non-casein protein, and non-pregelatinized, modified starch. Methods of formulating cheese compositions of the present invention include reducing an amount casein protein by replacing it with an amount of non-pregelatinized, modified starch and an amount of non-casein protein.

PJP#8052